

FRENCH SILK PIE

Pet-Ritz pecan piecrust shell,
baked and cooled

$\frac{1}{2}$ cup soft butter or
margarine

$\frac{3}{4}$ cup sugar

2 1-ounce squares unsweet-
ened chocolate, melted

1 teaspoon vanilla

2 eggs

1 cup whipping cream,
whipped and sweetened

2 tablespoons finely cut
pecans

Have baked piecrust shell
ready. Beat butter or margar-
ine in $1\frac{1}{2}$ quart bowl of elec-
tric mixer at low speed until
smooth and creamy. Beat in
sugar gradually until fluffy.

Mix in chocolate and vanilla.
Beat in eggs, one at a time,
beating 3 to 5 minutes after
each addition. Spoon into shell.
Chill 2 hours, or until firm.
Top with whipped cream and
pecans.